

THE ELYSÉE LUNCH MENU
2 COURSES - £20 / 3 COURSES - £24

- STARTERS -

Imam Bayildi

Baked aubergine filled with Mediterranean ragout, feta and *graviera* cheese (v)

Quinoa & Avocado Salad

with heritage tomato and barrel-aged feta cheese (v)

Lamb Keftedes

Greek meatballs with tomato sauce, cracked wheat salad and Greek yoghurt

- MAINS -

Chargrilled Butterflied Suprême of Chicken

served with a side of houmous & wild rocket salad

Fillet of Sea Bass

with roasted cherry tomatoes and mixed leaves

Grilled Halloumi & Mediterranean Vegetables

with a lemon and olive oil dressing (v)

Lamb Souvlaki

with mixed leaves

SIDES (all at £4.50) -

Twice-cooked chips (v) / Steamed spinach (v) /

Heritage beetroot salad (v) (n) /

Steamed asparagus (v) / Courgette fries (v)

- DESSERTS -

Trio of Greek Desserts – Baklava, Kataifi, Shamali (v) (n)

Selection of Ice-Creams or Sorbets

Greek Yogurt with honey, walnuts and berries

Elysée

RESTAURANT
ROOF GARDEN
AND BAR

The Elysée Meze

To be enjoyed by the whole table
£25 per person

Grilled Pitta Bread

Houmous

Puréed chick peas with lemon, tahini & a hint of garlic

Taramosalata

Fresh cod roe beaten with olive oil & lemon

Tzatziki

Strained Greek yoghurt with cucumber, mint & garlic

Trio of Greek Dips

Houmous, Taramosalata, Tzatziki

Cypriot Halloumi Cheese

Grilled and served with a sweet tomato & basil chutney

Crispy Calamari

Lightly fried, topped with fresh chilli & spring onion

Spanakopita

Spinach & feta-stuffed filo parcels

Keftedes

Lamb meatballs with couscous, tomato sauce & Greek yoghurt

Falafel

Lightly fried chickpea fritters with a tahini sauce

Heritage Beetroot Salad

with almond skordalia (n)

All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill.
(v) vegetarian (n) contain nuts // Please inform your waiter of any food allergies.